Georgia Department of Human Resources

CURRENT SCORE

94

Food Service Establishment Inspection Report

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Name:	Moe'	s South	Establishment Numbe			
Address:	500 C	Circle G	ate, Suite 1710			2-62769
			Sity, GA 30269			Previous
Year	Month	Day	Inspection Time	Purpose	Enforcement	96
2007	9	24	10:45	Routine	1	Score

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

2. Adulterated, Container, Labeled, Dispensed II 10 5 24. Approved Sewage System III 15 8 Personnel 3. Disease Control; Personal Hygiene I 25. Installation; Maintained III 4 2 4. Tobacco, Clothes, Hair Restraints III 8 6 26. No Cross-Connection; Back Siphonage II 7 Food Protection Toilet and Handwashing Facilities 5. Food Handling Techniques I 1 27. Approved; Accessible I 1 1 10 5 6. Protected from Contamination III 10 5 29. Clean; Proper Supplies Provided III 10 5 Temperature Control 8. Enough Facilities to Maintain Food Temp I 30. Containers, Covered, Number, Other III 8 4 4 19. Food Rapidly Cooled; Held and Displayed I 31. Storage Area; Clean, Construction III 5 3 19. Foods Rapidly Reheated; Properly Thawed I 32. Floors, Walls, Ceilings III 6 3 12. Dishwash Facilities Acceptable, Operational I 6 3 13. Designed, Constructed, Installed, Located III 6 3 14. Vertilation; Sufficient, Maintained, Clean III 8 4 4 15. Approved Material; Maintained 16. Testing Equipment Provided (Themmometer) II 5 3 17. Ropod Contact Surfaces Clean; Procedure II 6 3 18. Personnel Facilities, Storage, Use, Label II 6 19. The Cloths; Clean, Properly Stored, Used III 15 8 10. Food Condact Surfaces Clean; Procedure II 6 3 10. Proper Supplies Provided, Used III 15 8 11. Food Surfaces Clean; Procedure II 6 3 12. Dishwash Facilities Acceptable, Operational I 7 13. Designed, Constructed, Installed, Located III 6 3 14. Food Contact Surfaces Clean; Procedure II 6 3 15. Approved Material; Maintained II 6 3 16. Testing Equipment Provided (Themmometer) II 5 8 17. Cloths; Clean, Properly Stored, Used III 15 8 18. Non-Food Contact Surfaces III 6 3 19. Storage; Handling Procedures III 6 3 20. Single Service Articles III 6 3 21. Approved Mater as Required II 7 22. That and Cold Water as Required II 7 23. Correct before next routine inspection: Additional cleaning needed of Inside of ice chute	HAZARDOUS ITEMS (Category I)	CRITICAL ITE				EMS (Category II) GENER			RAL ITEMS (Category III)				
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